

## Roasted Steelhead Trout with Oatmeal Crust

**By: Chef Steve Watson**

### **Ingredients:**

2 lbs. Boneless, skinless, steelhead trout fillets  
½ cup Bread crumbs  
¼ cup Rolled oats  
1 tbsp. Chopped fresh parsley  
1 tbsp. Chopped fresh basil  
1 tbsp. Chopped fresh chives or green onions  
1 tsp. Salt  
¼ tsp. Black pepper  
2 tbsp. Extra virgin olive oil  
3 tbsp. Thick, plain yogurt



### **Directions:**

In a bowl, combine bread crumbs with rolled oats, parsley, basil, chives, salt and pepper. Stir in olive oil and mix together until the crumbs are completely moistened. Arrange the steelhead trout on a baking sheet lined with parchment paper. Lightly season with salt and pepper and spread with yogurt. Pat on the bread-crumbs mixture.

Bake in a pre-heated oven at 425°F (220°C) for 10 -12 minutes or until fish is cooked. Baking time will depend on the thickness. Serve with long macaroni. Enjoy!